



SEQUERCIANI

vino

Ancestrale

Puedi fishes

*An ancient process
for a rebellious wine*

Our “Pet Nat pas dosé” is obtained from the natural refermentation of a rosé sparkling wine base. We have drawn inspiration from the natural processes and their ancient rhythms: the refermentation in the bottle, which resumes in spring when temperatures rise gently, imprisons the cheerful bubbles together with the indigenous yeasts that generated them.

It is perfect for a toast, with fish and vegetable finger food, cold and colourful. It is sipped with hot, crispy, freshly fried snacks. It can be paired with delicate first courses, sautéed with shellfish and crustaceans. Intriguing when served with dishes of oriental cuisine.

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Ancestrale

Vino Spumante Brut Nature Pas Dosé

Production area

Maremma, hilly area,
250 m a.s.l.

Grape variety

Blend of red grapes

Certification

Organic
Biodynamic (Demeter)



Our production method

Grapes, sun and earth: that's it

Harvested and selected by hand, the wine is fermented using only the yeasts found naturally on the grape skin. The grapes were harvested early, to give freshness and sapidity through their high acidity. Maceration lasted a few hours to maintain a delicate pink colour.

The natural refermentation gave the grapes delicate and subtle bubbles.